



The Authentic Southern Italian Food Experience

# Menu

Trullo  
2026

## APPETIZER

PUGLIA | PIZZA **VEG**

Crushed Tomato, Mozzarella, Basil, Parmigiano Reggiano DOP

ENZA | BRUSCHETTA **VEG**

Burrata, roasted Cherry Tomato

SARA | CAVOLFIORI E CREMA DI FORMAGGI **VEG • GF**

Sautéed Cauliflower with Cheese Sauce

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG • GF**

Eggplant Parmigiana with Mozzarella, crushed Tomato, Parmigiano Reggiano DOP

CARNEVALE DI PUTIGNANO | SALAD **VEG • GF**

Mozzarella, Cherry Tomato, Arugula, Basil

## PASTA & MAIN COURSE

MANUELA | GNOCCHI AL PESTO **VEG**

Gnocchi with Pesto, Walnuts and Parmigiano Reggiano DOP

MARTA | LASAGNA

Classic fresh Lasagna with Ground Beef, Tomato Sauce and Mozzarella

NINNI | BRACIOLE AL RAGÙ **GF**

Beef Rolls with Pecorino Cheese and Tomato Sauce

LA SCAMICIATA | SALAD **VEG • GF**

Mixed Greens, Seed, Pomegranate, Cranberry, Cucumber, Apple Juice, EVOO

## DESSERT

IL MIRACOLO | GELATO **VEG • GF**

Housemade Gelato & Sorbet

\$70 p.p. (20% banquet fee, drinks & taxes not included)

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V = Vegan • VEG = Vegetarian • GF = Gluten Free\* • DF = Dairy Free

Made at LA Puglia with 100% ORGANIC Flour, Milk, Eggs, Fruit, Produce & Extra Virgin Olive Oil

\* While we make every effort to provide gluten-free options, please be aware that cross-contamination may occur.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.